



PAYING HOMAGE to the world-famous British pub comes Sandals Royal Plantation's own Wobbly Peacock. Down a pint of Newcastle Brown as you tuck into British gastro pub fare. With cosy traditional décor you'll feel as if you've ventured across the Atlantic and entered into another reality completely.

## SAVOURY

### Lentil & Root Vegetable Soup

Grilled country bread

### Roasted Vegetable & Shrimp Salad

Field greens, cucumber, asparagus, onion, carrot, corn, tomato, hardboiled egg, citrus vinaigrette

### Fried Chicken Wings

Buffalo style or BBQ, celery, carrot, blue cheese dip, fries

### Crispy Mozzarella Sticks

Spicy tomato sauce, french fries

### Scotched Eggs

Boiled egg, plum-pork sausage, panko bread crumbs, spicy mustard dip, assorted pickles, french fries

### Chili Bowl

Spiced minced beef, tomato, kidney beans, red peppers, tortilla chips, crème fraîche

### Premium Plant-Based Hungry Planet® Burger

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fried potato

### B.L.A.T.

Bacon, romaine lettuce, avocado, tomato, blue cheese crumbles, Ranch dressing

(Can be )

### Grilled Beef Burger

Toasted bun, lettuce, tomato, pickles, crispy bacon, jack cheese, red onion jam, French fries

### Fish & Chips

Beer-battered fish, steak fries, tartar sauce, mushy peas

### Chicken & Chickpea Casserole

Premium plant-based Hungry Planet® Chicken and chickpea stew, onion, green peas, tomato, peppers, potato, bread crumbs, parsley

### Bangers & Mash

Plump pork sausages, creamy mashed potatoes, rich onion gravy

## SWEET

### Bread Pudding

Crème anglaise

### Ice Cream

Please ask your server for today's flavours

 Balanced Lifestyle  Vegan  Vegetarian  Please consult your server on which dishes can be prepared gluten-free  Please consult your server on which dishes can be prepared lactose-free  Signature Dish

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House